

innocent bystander

pinot noir 2015



TASTING NOTES

NOSE

Campari, earl grey tea. Boysenberries and cherry. Baked earth, dried spice, juniper and fresh bay tree.

PALATE

Dark brooding fruits, thick and juicy. Velvety mouthfeel and a finish of soft savoury tannins.

FOOD MATCHES

Charcuterie plate. Warm salad of rocket, duck breast and bacon lardons. Handmade pasta with oxtail ragu. Aged cow's milk Comte.

SEASON

Lovely winter rains and a wonderful spring for a good, even fruit set and big healthy canopies. Ideal summer growing conditions, with an average January temperature of 27.5°C.

We had a welcome rain event in mid February that gave us a little breathing space. All our Pinot Noir was hand picked and in near perfect condition at the winery.

VINIFICATION

- 100% hand picked fruit.
- Due to exceptional fruit quality 40% was fermented as whole bunch. This was a perfect opportunity to harness the whole bunch perfumes of the Yarra.
- Five day cold soak, mix of drain and returns and light plunging for 10-12 days.
- Indigenous fermentation in 5T open fermenters and 4T oak vats
- Matured in a mix of new (10%) and old barriques for malolactic fermentation to increase mouth feel.
- Time in oak: 9 months (French oak).

WE SAY

"This young Yarra Valley pinot noir deserves to be enjoyed with gusto. It's almost like an Oz translation of a Cru Beaujolais, deliciously drinkable, uncomplicated and fresh at first meeting".

Steve Flamsteed, Chief Winemaker

THEY SAY

"Innocent Bystander have become major players in the keen world of Yarra Valley pinot noir."

Campbell Mattinson, Winefront Magazine

APPELLATION: Yarra Valley
VARIETALS: Pinot Noir
HARVESTED: Feb-March 2015
ALC/VOL: 13.5%
STYLE: Dry, fresh, perfumed
PH: 3.57
CLOSURE: Screw Cap
CELLARING: Now - 5 Years